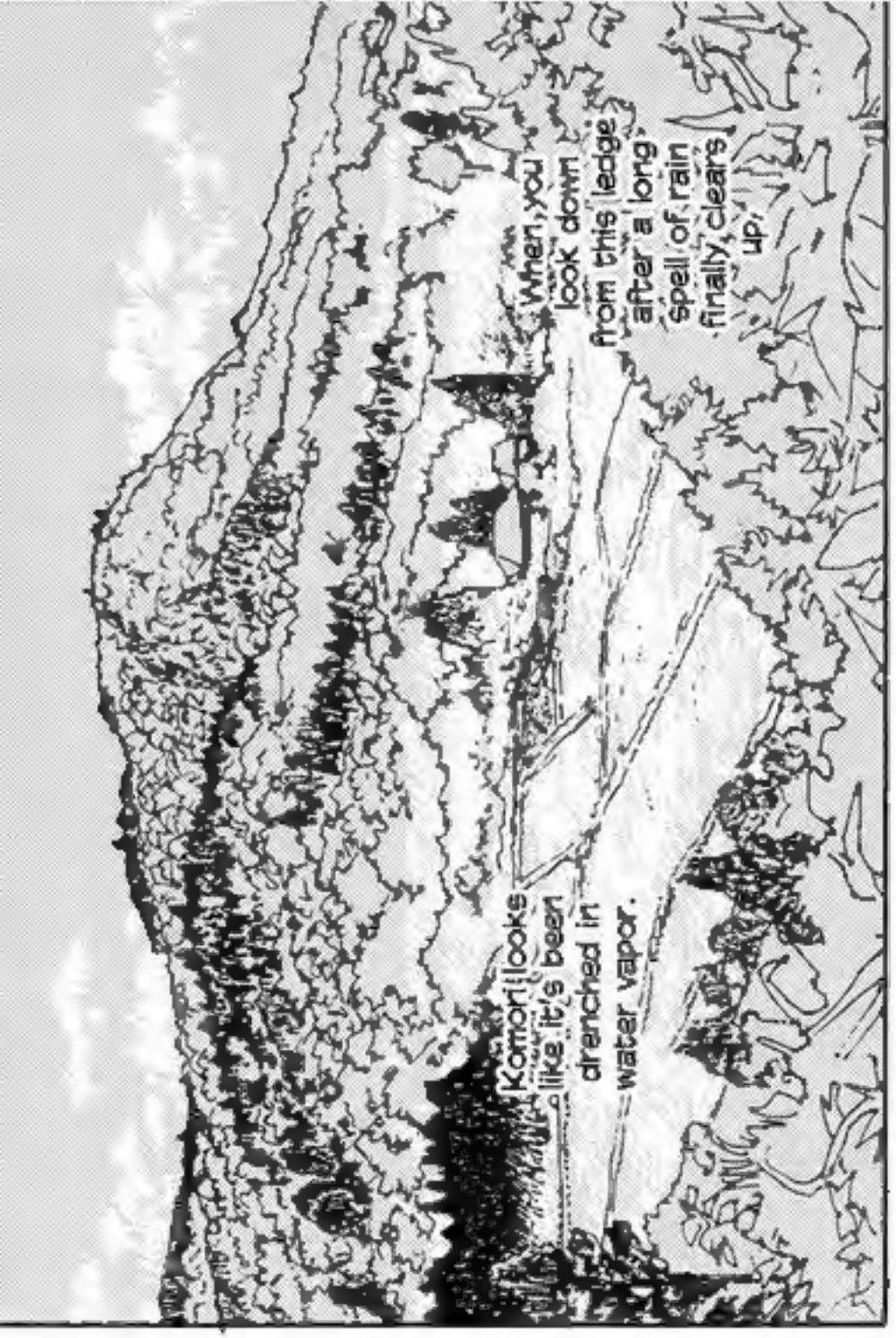
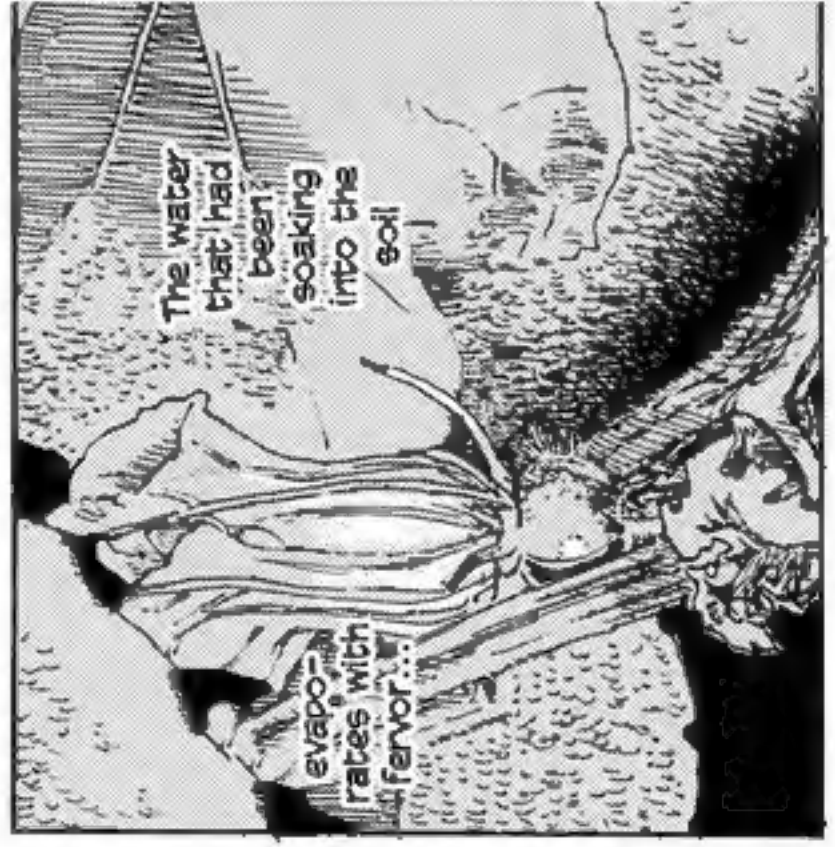
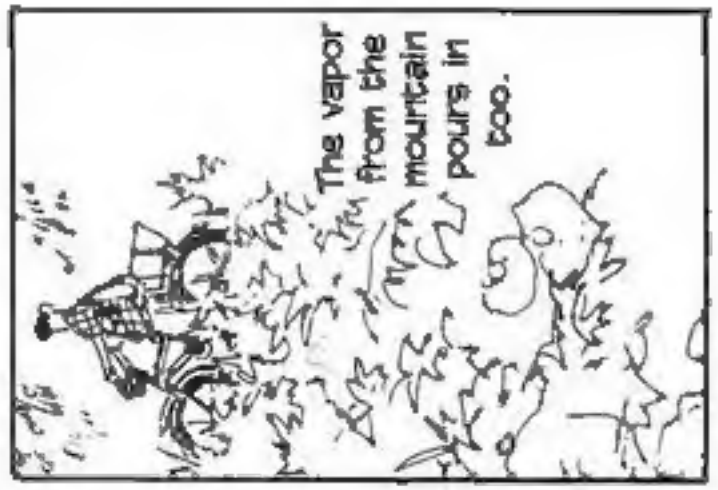
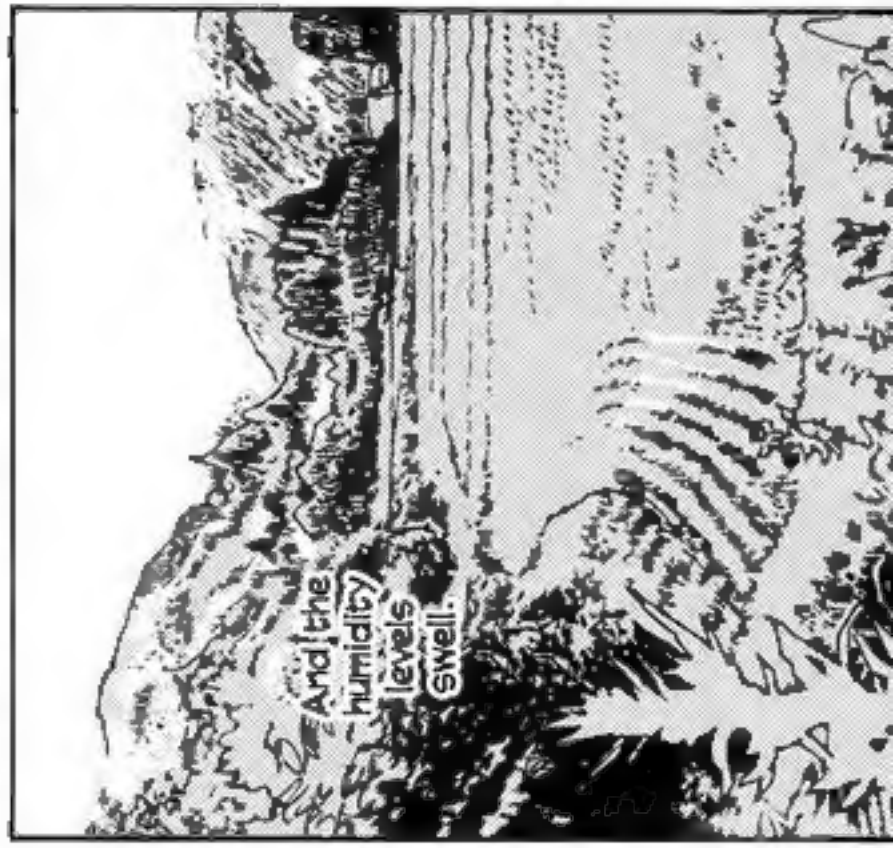

When you look down from this ledge after a long spell of rain finally clears up,
Komori looks like it's been drenched in water vapor.







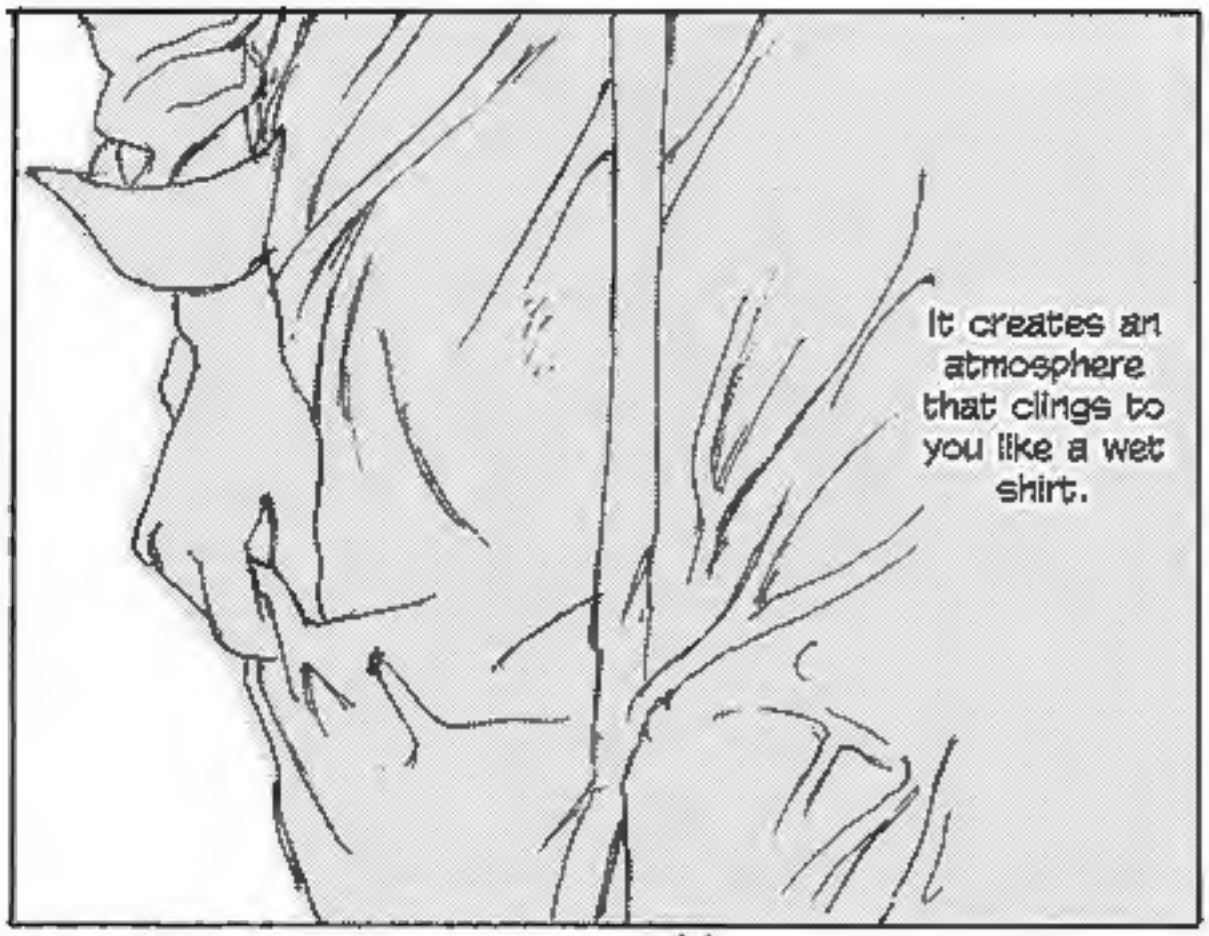
Little Forest

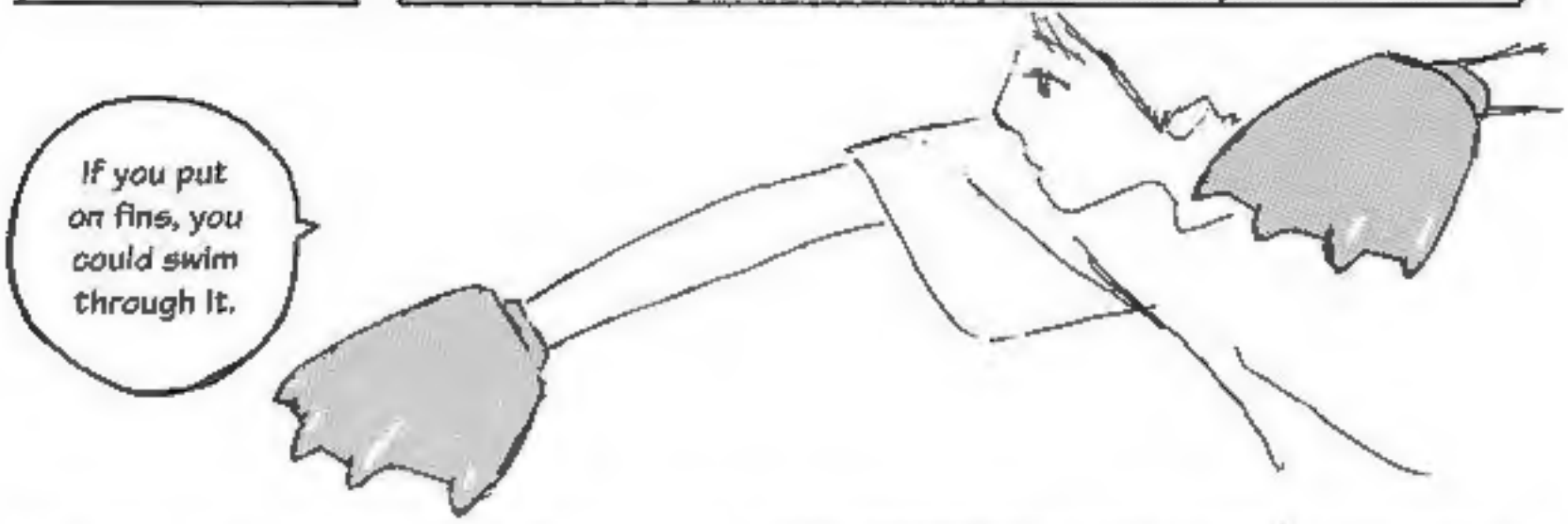
トースト・ブレッド

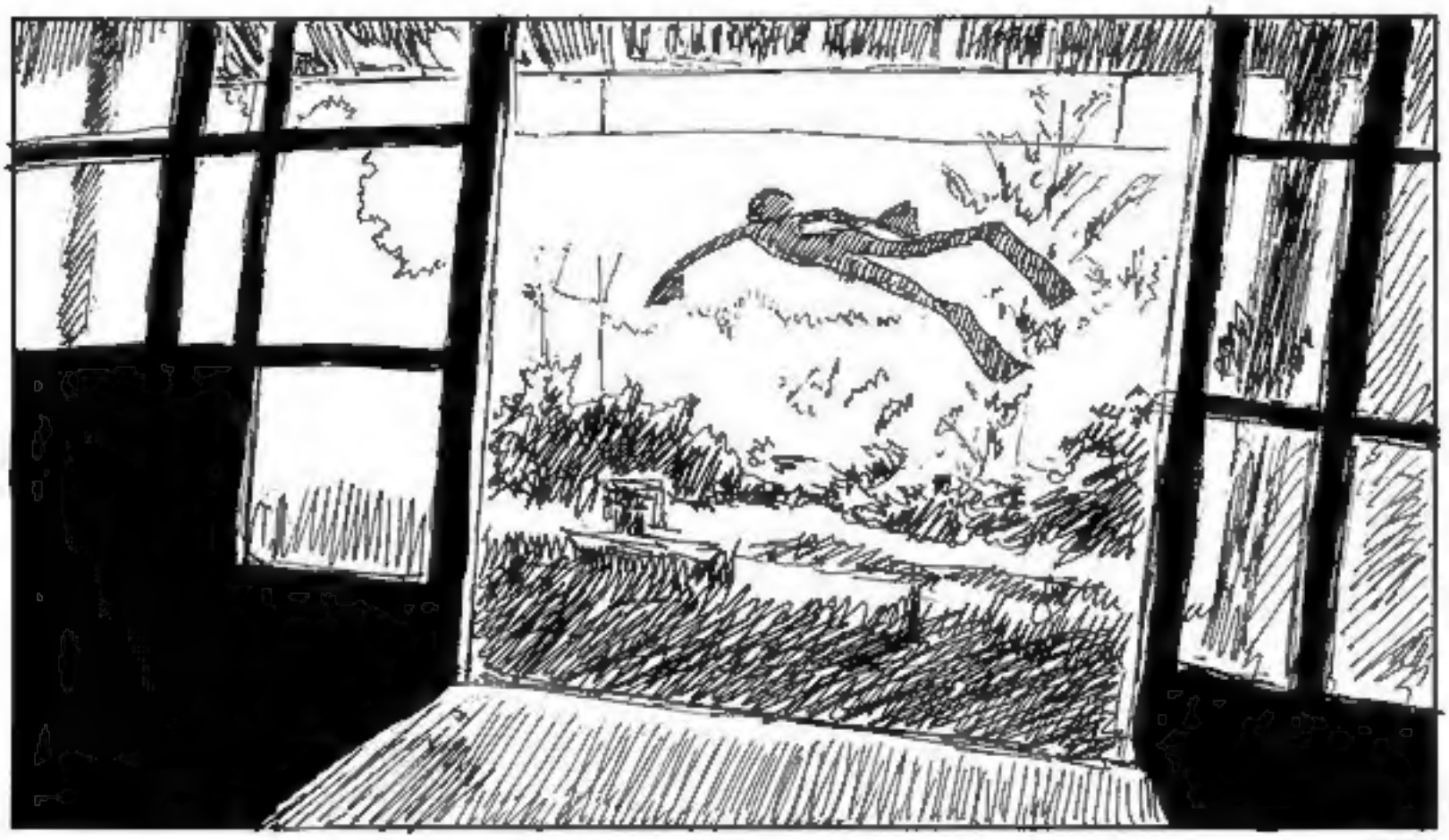
10th dish

Stove Bread

With humidity levels close to one hundred percent, the resistance in the air makes it feel like,



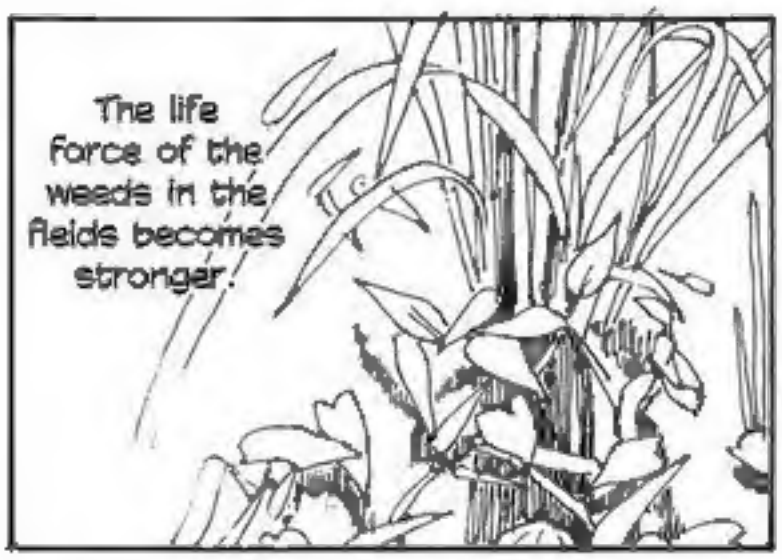




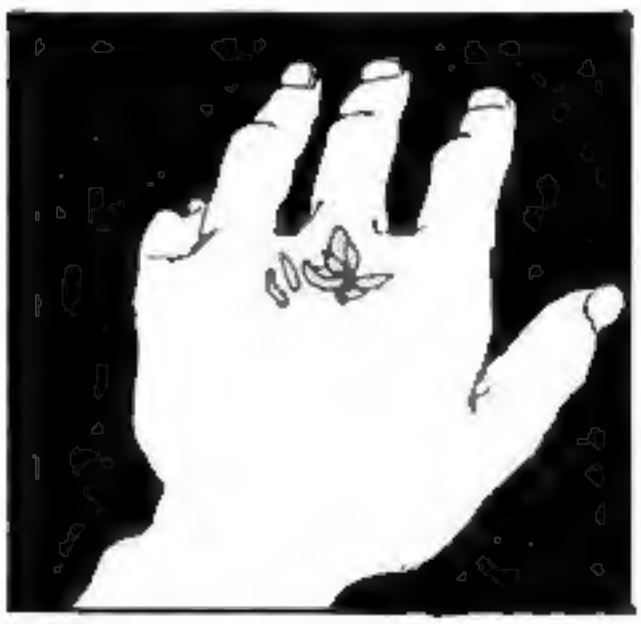
Weed-
ing?

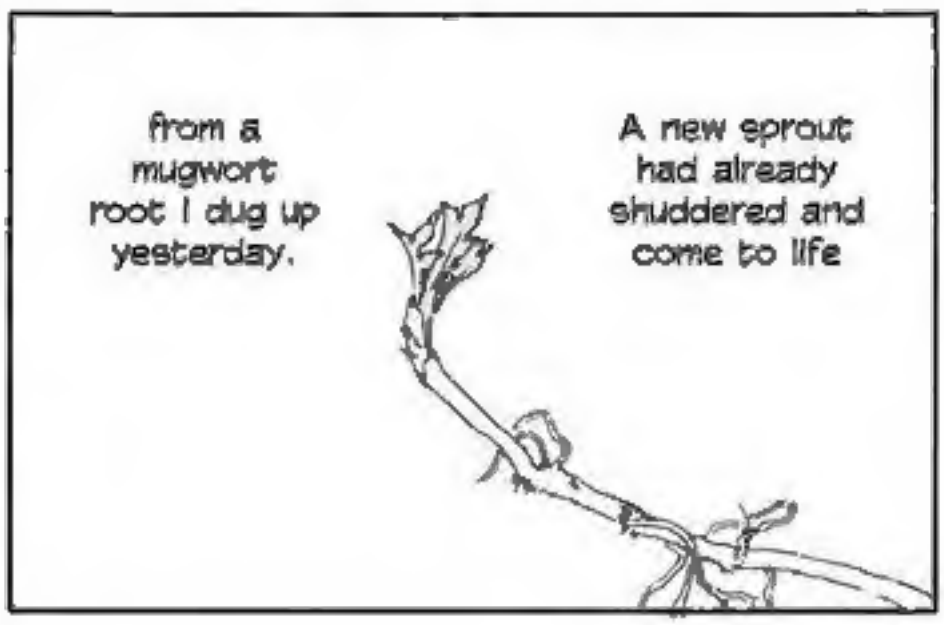
If I don't move the air around this place, it might get ill.

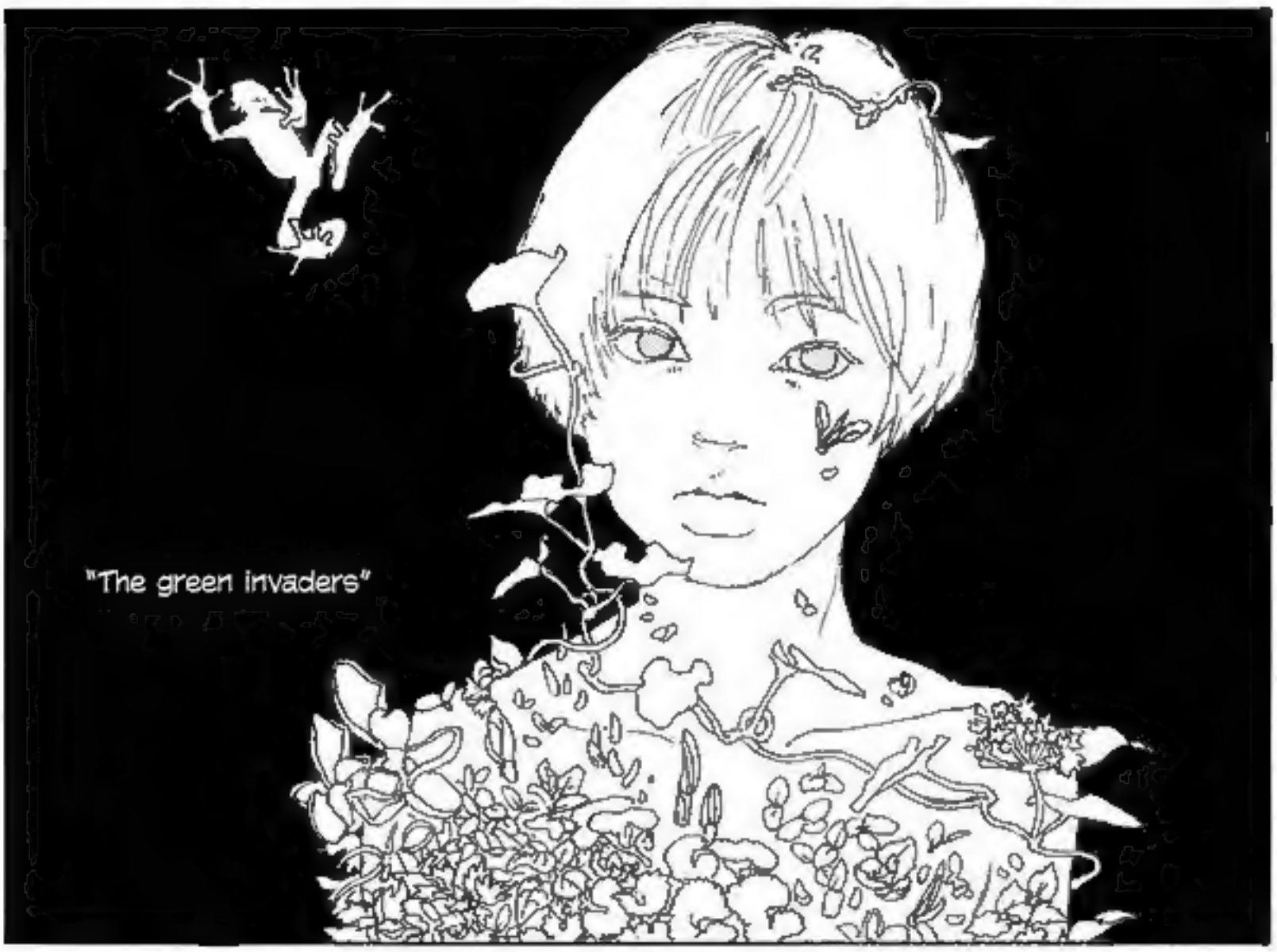
RUSTLE
RUSTLE


The life force of the weeds in the fields becomes stronger.

Huh?
Well, don't fall into the dew.




from a mugwort root I dug up yesterday.
A new sprout had already shuddered and come to life



The fields and roads are becoming completely covered in weeds.

I mow 'em down and I yank 'em out, but...

Ah...

Mold forms

on the wooden ladle you use for jam.

No matter how many days you leave them up to air, the laundry never dries.

Stoves with smokestacks force the moisture out with their flames,

so it dries out the rooms indoors.

It's time to break out the stove. Enough is enough.

it must be done in the battle against mold.

The heat is nothing more than a minor annoyance, so

It gets pretty hot but,

The high heat and high humidity are well suited for fermentation.

yeast, luke-warm water...

Salt, rice syrup.

I take advantage of the situation and use it to bake bread.

There aren't any families that grow wheat in Komori.

The daruma stove is bigger than my regular oven, so I can bake loaves of bread that are bigger than usual.

Ahhn.

T/L Note: A daruma stove is a traditional Japanese wood stove.

If the wheat can't dry out, then it can't grow.

The rainy season and the growing season overlap, so the wheat can't dry out.

So I use the flour that I bought for the bread.

Flour too.

back in the days when we were told to increase our production of rice. We'd even convert the fields to paddies.

But we used to grow it,

T/L Note: Jigoma is locally or brand-less produced flour.

it is very difficult to get it to end up as a thin film similar to how it would be if you used bread flour.

Therefore, rather than kneading it to no avail, it seems much better to let it ferment for a while after you mix all the ingredients together.

Around here, all the bread and cakes are made with "Jigoma" because we can buy it at wholesale for cheap.

No matter how much you knead jigoma,

you light up a bunch of charcoal in the stove.

Then you smooth it out and when the yeast has fermented enough,

This makes it much easier.

and let the dough rise slowly while getting rid of the gas about twice ...

'Cause it'd get too cold.

And that's why you don't bake stove bread in the winter.

F is the temperature of the remaining heat in the stove just before it goes out.

Bread bakes at about 200°C, which

Scoring the bread with a razor.

Sprinkling flour on top.

And it dries out the room, too.

If you let air in, the flames will flicker and the bread will burn so don't open and close the oven midway.

The baking that gets done in these stoves isn't exactly consistent, but the parts where the heat is focused end up turning out a lot tastier than normal.

Tadah!

and have some bread as a snack.

I'm not going to let a little rainy weather get the best of me.

I should go and pick some mulberries,

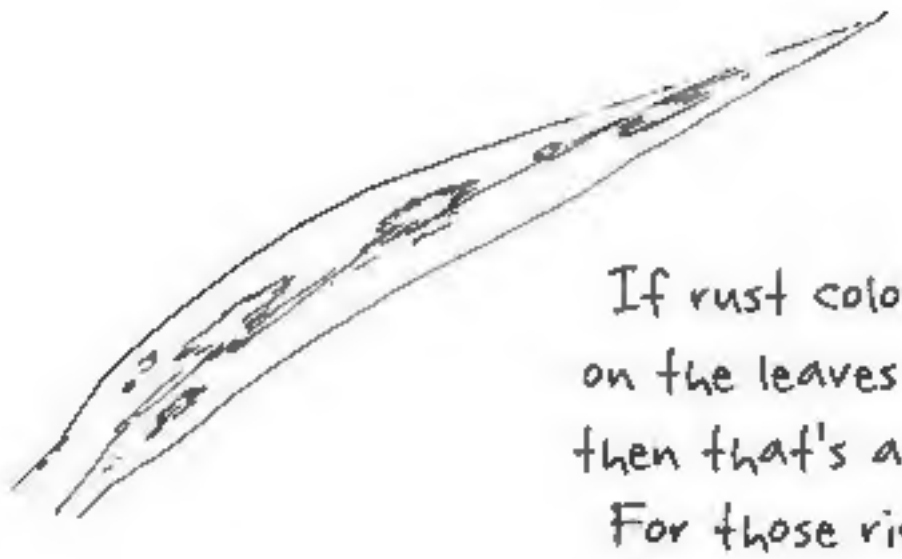
10th dish Stove Bread

END

Dough that has fermented enough.

This is a chocolate chip cake that I tried baking in a stove. It was burnt.

I'm using the instant-dry yeast that's always available at the market. I've tried using all-natural yeast before, but even though I'm just making it for one person, it's a lot of work, so I only use it when I really feel inclined to. The amount of moisture you want is always dependent on the condition of the flour, so you have to add the water while observing the state of the flour. For example, fresh wheat flour holds moisture fairly well, and with just a tiny bit of water you'll end up with dripping dough. Dough that's easy to shape has a consistency like an earlobe. As a standard, for instant-dry yeast, for every 250g of flour, you use 1 teaspoon of yeast (3g). However, when you are leaving it to ferment for a long period of time, you use slightly less. When you use too little yeast, all you have to do is wait patiently, and it will ferment. If you use too much, and it ferments too quickly, all you need to do is bake it earlier.



If rust colored circles appear
on the leaves of the rice-plants
then that's a sign of rice blight.
For those rice fields that are
fortunate, those rings will end
at the leaves, but if it reaches
the ear of the plant then it will
influence the harvest.